



# EVENT MENUS

2011

4805 SW 229TH AVENUE, ALOHA, OREGON 97007

503.649.8191

[WWW.RESERVEGOLF.COM](http://WWW.RESERVEGOLF.COM)

## BREAKFAST

### A' LA CARTE BREAKFAST

SELECT ITEMS FROM THE FOLLOWING LIST TO  
CREATE YOUR CUSTOMIZED CONTINENTAL STYLE BREAKFAST

GOLFER'S BREAKFAST SANDWICH

EGG, CHEESE AND CHOICE OF MEAT (BACON, HAM, OR SAUSAGE)

SERVED WARM ON AN ENGLISH MUFFIN

ASSORTED MUFFINS

ASSORTED PASTRIES

ASSORTED BAGELS W/ CREAM CHEESE

CINNAMON ROLLS

ASSORTED YOGURT

SLICED OR WHOLE FRESH FRUIT

ORANGE AND/OR CRANBERRY JUICE

REGULAR AND DECAFFEINATED COFFEE

### CONTINENTAL BREAKFAST BUFFET

Housemade Granola, Fresh Fruit, Vanilla Yogurt, & Whole Milk,  
Orange & Cranberry Juice, Regular & Decaffeinated Coffees, Hot Tea

### RESERVE BREAKFAST BUFFET

Scrambled Eggs with Cheddar Cheese, Jack Cheese and Scallions, Smoked Bacon,  
Pork Sausage Links, Grilled New Potatoes with Caramelized Onions & Peppers,  
Assorted Pastries & Muffins, Fresh Fruit, Orange & Cranberry Juices,  
Regular & Decaffeinated Coffees, Hot Tea  
(Minimum 20 Guests)

## LUNCHEONS

(Minimum 20 guests)

### SANDWICH BOARD

Deli Turkey, Ham, & Roast Beef, Sliced Cheddar & Swiss Cheeses, Assorted Breads, Tossed Green Salad with Assorted Dressings, Fruit Salad, Potato Salad, Cookies, & Brownies

Inquire about vegetarian options.

### DELICATESSEN

Mortadella Italian Bologna, Smoked Turkey Breast, Honey Ham, & Corned Beef, Tillamook Cheddar, Provolone, & Swiss Cheeses, Assorted Breads, Sliced Fresh Fruit, Spinach Salad with Strawberries & Almonds tossed in a Goat Cheese Dressing, Pasta Salad with Feta Cheese, Bell Peppers, Red Onion, Pimento Stuffed Olives, Roasted Tomatoes & Jicama Cookies, & Brownies

Inquire about vegetarian options.

### PASTA BAR

Cheese Ravioli in Red Sauce, Fettuccini Alfredo, Pasta Primavera, Caesar Salad, & Garlic Bread

### BENTO BAR

Teriyaki Broccoli Beef, Grilled Chicken with Peanut Sauce, Steamed White Rice, Yakisoba, Vegetable Medley, Gyoza Dumplings, Assorted Sauces

## PLATED LUNCHES

(Minimum of 20 Guests, Maximum of 75 Guests)

All Plated Lunches Include Coffee Station & Rolls.

### ENTRÉES (SELECT TWO)

Grilled 8oz Flat Iron Steak with Pepper Corn Oregon Blue Cheese Demi Glace,  
Seasonal Vegetables, and Yukon Whipped Potatoes

Grilled Salmon with Lemon Bell Pepper Chutney, Seasonal Vegetables, & Jasmine Rice Pilaf

Huli Huli Grilled & Marinated Chicken Breast with Seasonal Vegetables, Lemon Cilantro Rice,  
& Pineapple Relish

Apple and Onion Stuffed Pork Chop with Bacon Orange Pineapple Gravy, Roasted Potatoes,  
& Seasonal Vegetables

### VEGETARIAN ENTRÉES (SELECT ONE)

Vegetable Lasagna including Pasta Sheets, Ricotta Cheese, Red Sauce, Roasted Carrots,  
Zucchini, Onions, Bell Peppers, & Three Cheeses

Creamy Polenta with Marinated Grilled Portobello Mushrooms, Roasted Tomatoes,  
and Sautéed Spinach

Three Cheese Ravioli with Toasted Pine nut Cream Sauce & Julienne Vegetables

### ADD A SALAD

Tossed Green Salad

Mixed Greens, Carrots, Tomatoes, & Cucumbers with Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Croutons, & Parmesan Cheese with Caesar Dressing

Reserve Salad

Mixed Greens, Dried Cranberries, Blue Cheese, & Candied Nuts with Strawberry Vinaigrette

## MEALS ON THE GO

### BREAKFAST BOX

Banana, Breakfast Bar, Yogurt, & Muffin

### LUNCH BOX

Whole Sandwich (Turkey, Ham, Roast Beef, or Veggie), Cookie or Brownie, Apple, & Chips

### "GRAB & GO" LUNCH

Whole Sandwiches (Turkey, Ham, Roast Beef or Veggie), Whole Fruit, Assorted Chips,  
Cookies & Brownies

### SNACK BOX

Energy Bar, Nuts, Pretzels, and Cookie or Brownie

## SNACKS A' LA CARTE

Assorted Fresh Berries

Assorted Candy Bars

Fresh Popped Butter Popcorn

Coco Trail Mix

Assorted Granola Bars

Chips with Salsa, & Guacamole

Fresh Baked Cookies

Fresh Baked Brownies

Assorted Yogurts

Sliced or Whole Fruit

Cheese Tray

Housemade Snack Mix

Variety of Bagged Chips

Housemade Hummus with Grilled Pita Bread

Mascarpone Cheese & Berry Dip with Crackers

Rice Krispie Treats

Soft Pretzels with Cheese Dip & Mustard Dip

## HORS D'OEUVRES

MINIMUM OF 3 FOR ALL ITEMS SOLD BY THE DOZEN

Cocktail Shrimp

Andouille Sausage Wrapped in Puff Pastry with Mustard Sauce

Assorted Bruschetta & Canapés

Teriyaki Skewers: Chicken, Beef, or Shrimp

Mini Crab Cakes with Sweet Chili Sauce

Caprese Salad Skewers with Balsamic Vinaigrette

Coconut Shrimp

Warm Spinach & Artichoke Dip with Pita Bread

Teriyaki Meatballs (72 pieces)

Bacon Wrapped Scallops

Smoked Salmon Mousse in Puff Pastry

Crab Rangoons

Spring Rolls: Pork, Chicken or Vegetable

Potstickers with Soy Dipping Sauce: Pork, Chicken or Vegetable

Chicken Wings: Spicy Buffalo or Teriyaki

Swedish or Teriyaki Meatballs (72 pieces)

Seafood Stuffed Mushrooms

Warm Queso Dip with House Made Tortilla Chips

Grilled & Marinated Prawns with Pepper Relish

Assorted Mini Pizzas

Housemade Tortilla Chips & Salsa

Housemade Potato Chips & Dip

## SPECIALTY PLATTERS & DISPLAYS

(All Platters & Displays Serve Approximately 25 Guests)

### IMPORTED AND DOMESTIC CHEESES

Hand Picked Variety of the World's Finest Cheeses Served with Assorted Crackers  
& Gourmet Sliced Baguette

### FRESH FRUIT

Assortment of Seasonal Fresh Fruit

### FRESH VEGETABLES

Market Fresh Vegetables Served with Ranch Dip

### STUFFED PITA POCKETS

Pita Pockets Filled with Tuna Salad, Chicken Salad & Grilled Vegetable Salad

### SUSHI

Selection of Hand Rolled Sushi Served with Soy Dipping Sauce, Pickled Ginger, & Wasabi

### GRILLED SALMON

Grilled House-Smoked Salmon Served Cold with Assorted Crackers & Traditional Accompaniments

### SEAFOOD

Assortment of Smoked Seafood Served Cold with Gourmet Sliced Baguette & Assorted Crackers

### ANTIPASTI

Traditional Italian Favorites Served with Assorted Crackers & Gourmet Sliced Baguette

### DELI MEATS & CHEESES

Variety of Sliced Meats & Cheeses Served with Condiments & Rolls

### MEDITERRANEAN

Smoked Seafood Cream Cheese, Boursin Cheese, Hummus, Olive Tapenade Served with Gourmet Sliced  
Baguette & Assorted Crackers, Garnished with Fresh Fruit

# HORS D'OEUVRE BUFFETS

(Minimum 20 Guests)

## OPTION 1

Marinated Pork Medallions with House Made Barbecue Sauce  
Grilled Spicy Andouille Sausage with Onions and Peppers  
Teriyaki Meatballs  
Spicy Chicken Drumsticks  
Seafood Pasta Salad  
Imported & Domestic Cheese Board  
Seasonal Fresh Fruit Display  
Grilled Smoked Salmon Display

## OPTION 2

Grilled Teriyaki Chicken Skewers  
Swedish Meatballs  
Grilled Shrimp Skewers  
Crispy Chicken Spring Rolls with Sweet Chili Sauce  
Roasted Vegetable Salad  
Ravioli filled with Maine Lobster in a Sherry Cream Sauce  
Imported & Domestic Cheese Board  
Seasonal Fresh Fruit Display  
Artichoke Dip Display

## OPTION 3

Chef Carved Beef Tenderloin with Horseradish Cream & Rolls  
Shrimp Skewers with Teriyaki Pineapple Glaze  
Chicken and Spinach Cheese Cannelloni with Red Sauce  
Vegetable Polenta Cakes  
Grilled Vegetable Pasta Salad  
Coconut Shrimp with Mango Chutney  
Sweet Asian Potstickers with Sesame Oil  
Sea Scallops with Sun Dried Tomatoes & Pernod Cream  
Imported & Domestic Cheese Board  
Seasonal Fresh Fruit Platter  
Grilled Smoked Salmon Display

## BARBECUES & COOKOUTS

(Minimum 20 guests)

All Barbecues & Cookouts come with Appropriate Condiments & Choice of Three Accompaniments,

### CLASSIC COOKOUT

House Smoked Barbecue Pork Ribs & Marinated Grilled Chicken Breasts with Housemade Barbecue Sauce, & Rolls

### SOUTHERN BARBECUE

Braised Beef Ribs & Pulled Pork Smothered in Housemade Bourbon Barbecue Sauce, & Rolls

### GOURMET BURGER BAR

Grilled Hamburgers, Grilled Chicken Breasts with Housemade Barbecue Sauce, Caramelized Onions, & Sautéed Northwest Mushrooms, Cheese, Condiments, & Buns

### PACIFIC RIM BARBECUE

Grilled Chicken Breasts with Housemade Teriyaki Sauce, & Fresh Grilled Salmon with Lemon Oil, & Rolls

### BALL PARK COOKOUT

Grilled Hamburgers, Black Pepper Garlic Bratwurst, Pleasant Valley Farms Sauerkraut, & Sweet Relish, Cheese, Condiments, & Buns

### ACCOMPANIMENTS (SELECT THREE)

Fresh Watermelon  
Creamy Garlic Mashed Potatoes  
Seasonal Steamed Vegetables  
Corn on the Cob (seasonal)  
Macaroni Salad  
Steamed Rice  
Baked Beans  
Baked Macaroni & Cheese  
Corn Bread  
Caesar Salad  
Tossed Green Salad  
Cole Slaw  
Potato Salad  
Fruit Salad

## THEMED BUFFETS

(Minimum of 25 Guests, unless noted otherwise)

### THE CLASSIC

Sliced Roast Sirloin with Creamy Horseradish & Au Jus, Herb Roasted Chicken, Grilled Portobello Mushrooms, Sun Dried Tomatoes & Parmesan in Penne Pasta, Seasonal Steamed Vegetables, Creamy Garlic Mashed Potatoes, Tossed Green Salad with Assorted Dressings, & Rolls

### TASTE OF THE ISLANDS

Seasonal Fish with Mango Salsa, Kalua Pork, Grilled Jerk Chicken, Hawaiian Style Sweet Potatoes, Coconut Jasmine Rice, Tropical Fruit Salad, Citrus Spinach Salad, Hawaiian Chips, & Rolls

(Minimum of 50 Guests)

### THE GREAT WALL

Sesame Beef with Broccoli, Cashew Chicken, Egg Fried Rice, Steamed White Rice, Vegetable Spring Rolls, Vegetable & Bay Shrimp Lo Mein, Spicy String Beans, & Fortune Cookies

(Minimum of 50 Guests)

### ON THE RIVIERA

Fettucini Alfredo, Seasonal Ravioli with Vodka Sauce, Cavatapi Pasta with Italian Sausage & Marinara, Seasonal Vegetables, Caesar Salad, Antipasti Salad, & Garlic Bread

### THE GREAT NORTHWEST

Cedar Plank Roasted Salmon, Creamy Chicken Farfalle Pasta, Green Beans with Toasted Hazelnuts, Scallion Crushed Yukon Gold Potatoes, Mixed Greens with Dried Cherries, Blue Cheese, Walnuts, with Strawberry Vinaigrette, & Rolls

### THE OREGON TRAIL

Chef Carved Rosemary Prime Rib, Hazelnut Chicken with Gorgonzola Sauce, Salmon, Roasted Fingerling Potatoes, Wild Rice Pilaf, Vegetable Succotash, Baby Greens with Oregon Bleu Cheese & Huckleberry Vinaigrette, Goat Cheese & Strawberries, in Baby Spinach, with Walnut Vinaigrette, & Rolls

(Minimum of 50 Guests)

### SOUTH OF THE BORDER

Chicken Breast Strips with Sautéed Peppers & Onions, Spicy Ground Beef, Spanish Rice, Refried Beans, Salsa, Lettuce, Tomatoes, Jack/Cheddar Cheese Blend, Sour Cream, Corn Taco Shells, & Flour Tortillas

## CARVER BUFFETS

(Minimum of 50 Guests)

All Carver Buffets Include Choice of Entrée, Two Salads, Two Starches,  
Chef's Choice Seasonal Vegetable, Dessert, Rolls, & Coffee Station

### ENTRÉES (SELECT ONE)

Roasted Sirloin with Creamy Horseradish Sauce and Au Jus  
Smoked Turkey Breast with Cranberry Sauce  
Pork Loin Stuffed with Herbed Apple Sausage & Smokey Demi Glace  
Chef Carved Prime Rib of Beef with Creamy Horseradish Sauce and Au Jus  
Beef Tenderloin with Huckleberry Almond Jus Lie  
Sesame Seared Ahi Tuna with Soy Sauce & Avocado Wasabi Mousse

### SALADS (SELECT TWO)

Caesar Salad with Creamy Caesar Dressing, Parmesan Cheese, and Croutons  
Greek Salad with Mediterranean Dressing  
Pasta Salad with Basil, Mozzarella, Roasted Peppers, Tomatoes, and Spinach  
Baby Spinach Salad with Tomatoes, Bacon, Parmesan Cheese, with Balsamic Vinaigrette  
Grilled Vegetable Salad with Balsamic Vinaigrette  
Mixed Greens with Dried Cranberries, Blue Cheese, Candied Nuts, with Fruit Vinaigrette

### STARCHES (SELECT TWO)

Bacon & White Cheddar Crushed Potatoes  
Creamy Garlic Mashed Potatoes  
Herb Roasted Fingerling Potatoes  
Potatoes Au Gratin  
Rice Pilaf  
Pasta with Olive Oil, Garlic, & Parmesan  
Fettuccini Alfredo  
Pasta Primavera

### DESSERT

Select one option from the dessert menu.

## PLATED DINNERS

(Minimum of 20 Guests, Maximum of 75 Guests)

All Plated Dinners Include Coffee Station & Rolls.

### SALADS (SELECT ONE)

Caesar Salad

Romaine Lettuce, Croutons, & Parmesan Cheese with Caesar Dressing

Tossed Green Salad

Mixed Greens, Carrots, Tomatoes, & Cucumbers with Balsamic Vinaigrette

Reserve Salad

Mixed Greens, Dried Cranberries, Blue Cheese, & Candied Nuts with Fruit Vinaigrette

Spinach Salad

Spinach, Red Onion, Eggs, Bacon, Parmesan Cheese with Balsamic Vinaigrette

### ENTREES (SELECT TWO)

All entrées will be accompanied by chef's choice of starch and vegetable

Prime Rib with Creamy Horseradish Sauce & Au Jus

Barbecued Cedar Plank Salmon

Grilled Hoisin Marinated Pork Tenderloin with Pineapple-Grilled Green Onion Relish

Chicken Breast Stuffed with Rosemary & Goat Cheese

### VEGETARIAN ENTREES (SELECT ONE)

Three Cheese Ravioli with Roasted Tomato & Artichoke Cream Sauce

Roasted Vegetable Risotto & Parmesan Cheese

Grilled Portabella Mushroom with Roasted Vegetables & Saffron Cream

### DESSERT (SELECT ONE)

New York Style Cheesecake

Belgian Chocolate Mousse

German Chocolate or Harvest Carrot Cake

Pound Cake with Berries & Fresh Whipped Cream

## DESSERTS

New York Style Cheesecake (Select One Flavor)  
Plain New York, Marble Ganache, Snickers, Oreo

Fresh Fruit Crisp with Fresh Whipped Cream (Select One Flavor)  
Peach, Apple, Strawberry Rhubarb

Oregon Berry Cobbler

Napoleon

Belgian Chocolate Mousse

Pound Cake with Berries & Fresh Whipped Cream

Assorted Cookies or Brownies

Assorted Cakes & Tortes (Select Three Flavors)  
Almond Toffee Cake, Bailey's Irish Crème, Black Forest Cake, Carrot Cake, Raspberry Ganache,  
German Chocolate Cake, Lemon Champagne, Haupia (coconut)  
(Minimum of 35 guests)

Assorted Tarts (Select Two Flavors)  
Baked Berry, Almond, Caramel Hazelnut, Willamette Apple, Bailey's Triangle

Dessert Display  
Chocolate Mousse, New York Cheesecake (Select One Flavor),  
& Assorted Cakes (Select One Flavor)  
(Minimum of 50 guests)

# BEVERAGES

## NON-ALCOHOLIC BEVERAGES

Iced Tea, Lemonade, & Coffee included in menu pricing  
Assorted Sodas & Bottled Water

## BEER

Microbrew Draft Beer  
Domestic Draft Beer  
Imported/Microbrew Canned Beer  
Domestic Canned Beer

## HOUSE WINE

Red  
Pinot Noir, Cabernet Sauvignon, & Shiraz

White  
Pinot Grigio & Chardonnay

Wine can also be purchased by the bottle or by the case,  
please inquire about selections & pricing.

## LIQUOR

Assorted Well Drinks

Assorted Call Drinks

Stoli, Ketel One, Bombay Sapphire, Tanqueray, Jack Daniels, Crown Royal, Glenlivet,  
Dewar's, Captain Morgan Rum, Bacardi Rum, Bailey's, Kahlua,  
Seagrams 7, Jim Beam, Sauza Tequila, & Grand Marnier

Assorted Premium Drinks

Long Island, Bloody Mary, and other mixed beverages

All beverages billed based on consumption  
Inquire about keg purchases & wine corkage fees